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2 **TITLE OF THE INVENTION AND INTRODUCTORY PORTION**

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4 **37 C.F.R. 1.77(a)(3)**

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11 Title: **MINCED OR GROUND MEAT CHIP**

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14 First applicant:

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16 **Daryl** **L.** **Tempesta**  
17 GIVEN NAME MIDDLE INITIAL OR NAME FAMILY (OR LAST NAME)

18 Citizenship United States

19 Residence 121 Acorn Court, Scotts Valley, CA. 95066

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25 **BACKGROUND OF THE INVENTION**

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27 **37 C.F.R. 1.77(a)(7)**

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29 **1. Field of Invention**

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32 This invention relates to sausage, salami, pepperoni,  
33 and other ground or minced meats, and more particularly to a  
34 dried chip derived from such meats which has a very low fat  
35 content and is delicious to eat.

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37 **2. Description of the Related Art**

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39 Various minced or ground meats have been prepared and  
40 eaten throughout human history. Such meats have included

1 beef, pork, lamb and the like, have been prepared with and  
2 without seasonings. Examples of such meats are sausage,  
3 salami and pepperoni. Usually such meats are prepared by  
4 mincing or grinding of the meat and then adding salt and/or  
5 other seasonings and then consumed.

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7 The present invention is a dried minced or ground meat  
8 product, such as salami, sausage, or pepperoni, prepared as a  
9 dried chip or other configuration, such as a stick, square,  
10 or the like, which is low in fat, crisp, highly storable,  
11 accepts a wide variety of flavorings, and is delicious to  
12 consume.

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14 Accordingly, it is the primary object of this invention  
15 to provide a minced or ground meat chip, such as a pepperoni  
16 chip, and method of making the same which is low in fat, easy  
17 to prepare, stores well, accepts a wide variety of  
18 flavorings, and can be eaten cold, or combined with other  
19 foods such as pizza. The present means and method disclosed  
20 herein may also be used with other minced or ground meats  
21 such as sausage, salami, and the like.

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23 Additional objects and advantages of the invention will  
24 be set forth in the description which follows, and in part  
25 will be obvious from the description, or may be learned by  
26 practice of the invention. The objects and advantages of the  
27 invention may be realized and obtained by means of the

instrumentality's and combinations particularly pointed out  
in the appended claims.

## SUMMARY OF THE INVENTION

To achieve the foregoing objects, and in accordance with  
the purpose of the invention as embodied and broadly  
described herein, a dried minced or ground meat product is  
provided comprising, a cut or slice of a piece of a minced or  
a ground meat, such as sausage, salami, pepperoni, or the  
like. The cut or slice of minced or ground meat is then dried  
using a microwave, gas, solar, or electric oven, so that  
substantial amounts of fat and moisture are removed from the  
piece of minced or ground meat. The dried piece of minced or  
ground meat has a substantially lower fat and water content  
than the minced or ground meat and may be configured as a  
chip, a stick, or other shape or desired geometric  
configuration. The dried piece of minced or dried meat is  
consumable alone or in combination with other food products.

## DESCRIPTION OF THE PREFERRED EMBODIMENTS

Reference will now be made in detail to the present preferred embodiments of the invention.

In accordance with the present invention, there is provided in a preferred embodiment of the invention, a dried minced or ground meat product comprising a cut or slice of a piece of a minced or a ground meat, such as sausage, salami, pepperoni, or the like. The cut or slice of minced or ground meat is then dried using a microwave, gas, solar, or electric oven, so that substantial amounts of fat and moisture are removed from the piece of minced or ground meat, resulting in a dried piece of minced or ground meat. The dried piece of minced or ground meat has a substantially lower fat and water content than said minced or ground meat, and is accordingly a more nutritious and healthy product than the minced or ground meat product. and may be configured as a chip, a stick, or other shape or desired geometric configuration. The dried piece of minced or dried meat is consumable alone or in combination with other food products. If desired, various spices or sauces may be combined or consumed with the dried meat product, for example, salt, pepper, garlic, salsa, and other well known pieces and sauces may be used. Or the meat may be combined with soy or other plant based products.

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2        Preferably, in preparing the dried minced or ground meat  
3 product of the present invention, a sausage, salami, or  
4 pepperoni is sliced or otherwise cut to a desired thickness  
5 and size. The size and type of cut is determined by what is  
6 desired as an end product, that is , a chip, a stick, a cube,  
7 powdwe, particulate, or the like.

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9        The slice or cut of the minced or ground meat is then  
10 placed in a drying means such as a microwave oven, a gas  
11 oven, solar oven, an electric oven, or other drying means,  
12 and dried until a substantial amount of the water and fat is  
13 removed form the minced or ground meat product. The extent of  
14 drying may be varied depending upon the fat and water content  
15 of the minced or ground meat, and the desired fat and  
16 moisture content of the dried product. Preferably, between  
17 ten percent and ninety nine percent fat is removed prior to  
18 termination of the drying process, and between ten percent  
19 and ninety nine percent of the water content is removed from  
20 the minced or ground meat prior to termination of the drying  
21 process.

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23        In operation and use, the dried minced or ground meat  
24 product of the present invention provides a nutritious, low  
25 fat, delicious, and easily stored product. The dried sausage,  
26 salami, or pepperoni may be combined with various spices,  
27 sauces and flavorings, if desired, or consumed alone.

1 Additional advantages and modification will readily  
2 occur to those skilled in the art. The invention in its  
3 broader aspects is, therefore, not limited to the specific  
4 details, representative apparatus and illustrative examples  
5 shown and described. Accordingly, departures from such  
6 details may be made without departing from the spirit or  
7 scope of the applicant's general inventive concept.

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